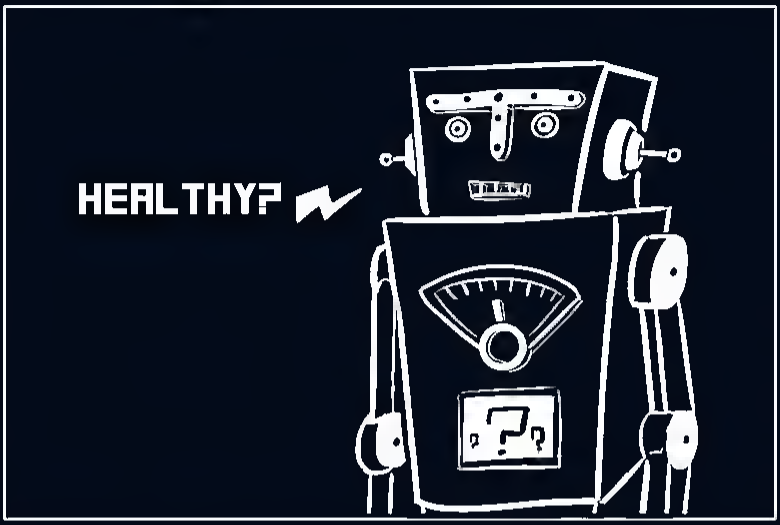
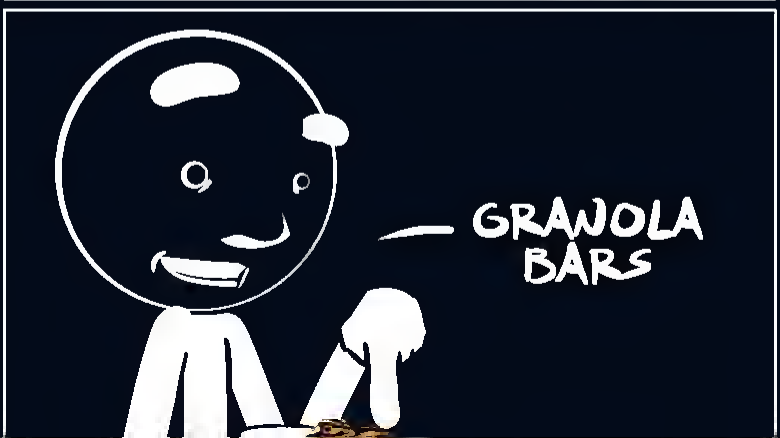
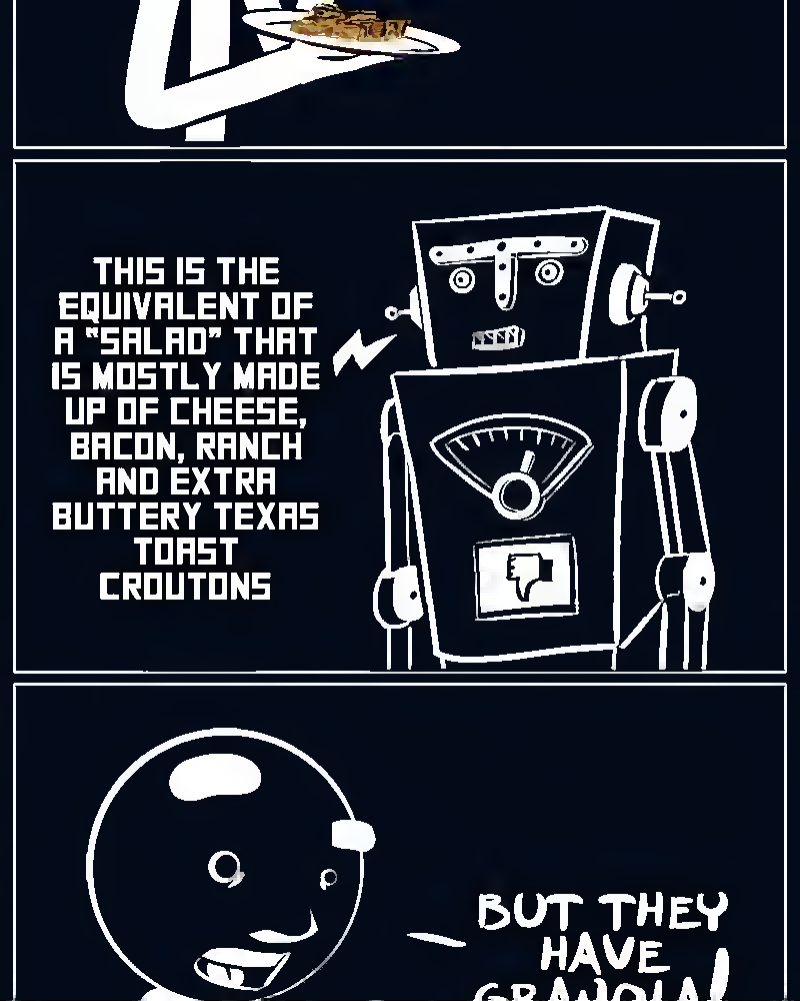
COOKING COMICALLY


HEALTHY?


GRANOLA BARS

THESE ARE LOADED WITH SUGAR, HONEY, CHOCOLATE AND PEANUT BUTTER CHIPS
AND GRANOLA


THIS IS THE EQUIVALENT OF A "SALAD" THAT IS MOSTLY MADE UP OF CHEESE, BACON, RANCH AND EXTRA BUTTERY TEXAS TOAST CROUTONS
BUT THEY HAVE GRANOLA!

INGREDIENTS

THE GRANOLA

	230g	80g	6g

OATS

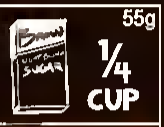
PEANUTS

SALT

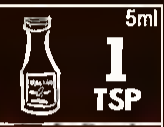
THE GLUE

HONEY

BUTTER

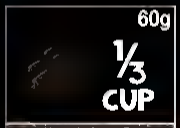


LIGHT BROWN SUGAR



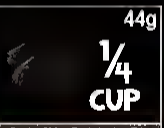
VANILLA

THE EXTRAS



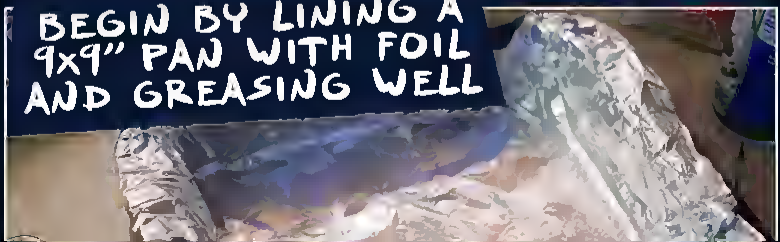
MINI CHOCOLATE CHIPS

PEANUT BUTTER CHIPS



SEMI-SWEET CHOCOLATE CHIPS

BUTTER



THEN
ROUGHLY CHOP
THOSE NUTS
LIKE

THE GRANOLA

230g	80g	6g
2½ CUPS	½ CUP CHOPPED	1 TSP
OATS	PEANUTS	SALT

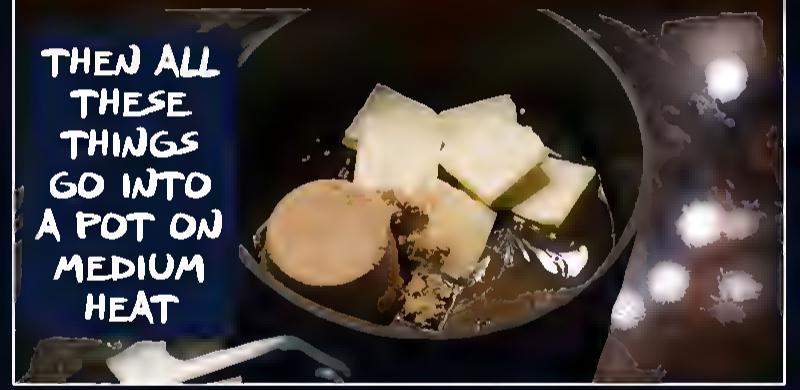
ADD AND MIX

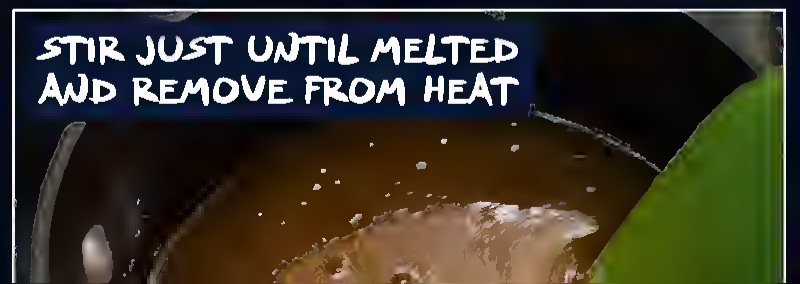
BAKE @ 350°f FIVE

BAKE @ (175°C) MINUTES

THE GLUE

115g	55g	55g	5ml
⅓ CUP	¼ CUP	¼ CUP	1 TSP
HONEY	BUTTER	LIGHT BROWN SUGAR	VANILLA

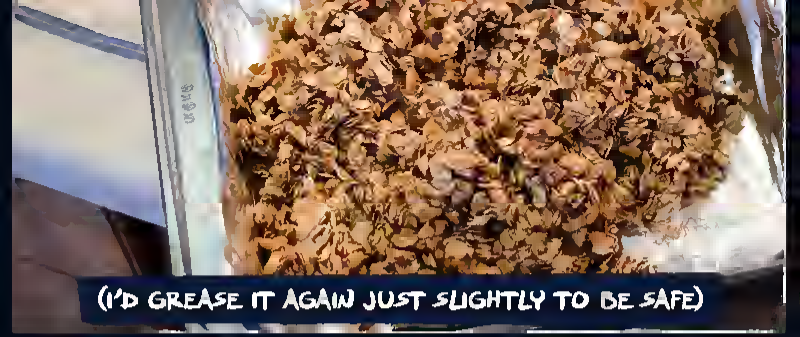




AFTER 5 MINUTES GIVE YOUR OATS AND NUTS A STIR AND RETURN TO THE OVEN FOR 5 MORE MINUTES

COMBINE THE NOW TOASTED OATS AND MELTED MIXTURE IN A LARGE BOWL AND ALLOW TO COOL FOR A FEW MINUTES BEFORE MIXING

THEN THROW IN THE CHIPS
60g
1/3 CUP
MINI CHOCOLATE CHIPS
44g
1/4 CUP
PEANUT BUTTER CHIPS
MIX AND ADD BACK TO THE TINFOILED AND GREASED TIN


(I'D GREASE IT AGAIN JUST SLIGHTLY TO BE SAFE)

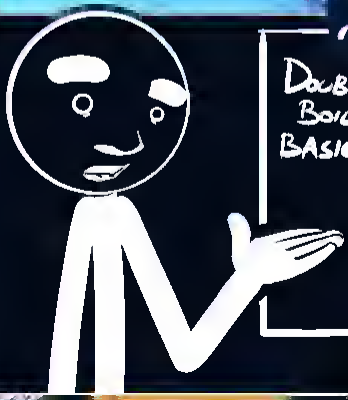
SPREAD THE MIXTURE EVENLY IN THE PAN AND PRESS WELL
LIKE, REALLY COMPRESS IT AS MUCH AS YOU CAN

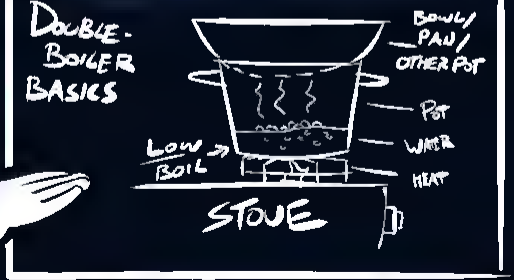
SPRINKLE WITH A FEW MORE CHOCOLATE CHIPS PRESSING THEM GENTLY INTO THE TOP

THEN CHILL IN THE FRIDGE FOR AT LEAST 2 HOURS

PLAY A FEW ROUNDS OF "THE FLOOR IS LAVA"

THEN RIG UP THE 'OL DOUBLE BOILER





ADD CHOCOLATE CHIPS AND BUTTER
1/4 CUP
SEMI-SWEET CHOCOLATE CHIPS
1/2 TBSP
BUTTER

AND STIR UNTIL MELTED AND DRIZZLY

REMOVE THE GRANOLA BAR SLAB FROM THE TIN FOIL

AND CUT INTO 12 BARS
OR LIKE A PIZZA OR WHATEVER YOU WANT

DRIZZLE THAT CHOCOLATE

AND RETURN TO THE FRIDGE FOR A FEW MINUTES TO LET IT SET

SERVE CHILLED

AND ENJOY

THE NOTES

- These are more of a template than anything else. Swap out the peanuts for almonds or other nuts, swap some of the chips with dried fruit etc. Just be creative.

- I added the chocolate and peanut butter chips to the mix when it was still a bit warm and they ended up melting a bit. This wasn't a problem for me but if you want to keep all of your chips whole I would recommend letting the mix cool slightly before adding them.

- The warmer these bars get the chewier they are. Above room temp they will start to fall apart so just be mindful of that.

- The game in the screenshot is Rocket League yet again. They just added the new dropshot mode and it's a ton of fun.

And as always

Thank You For Reading

Please consider supporting me on

patreon.com/cookingcomically